



Maison Les Alexandrins

TAIN L'HERMITAGE - FRANCE

Maison Les Alexandrins Syrah - 2016

Vin de France, VSIG, France

When Syrah is blended with Viognier, you obtain a wine with more aromatic elegance and finesse. On the granite terroir of the Northern Rhône Valley, this blend gives freshness and body to the wine.

DESCRIPTION

It is in its French birthplace, between the towns of Vienne and Valence, that Syrah fully expresses itself. For some people, Syrah originates from Shiraz in Iran and was brought back by the Crusades. For others, Syrah appeared in the third century during the Roman Empire, at the time of Emperor Probus. As for Viognier, the latest scientific research proved that it originates from the Northern Rhône Valley.

TERROIR

The substratum of the right bank of the Rhône River is composed of primary rocks such as Gneiss and granite from old volcanic rocks from the Massif Central. Its sandy-clay soils are also composed of granite elements. The important amount of granite gives the wine a powerful and rustic character as well as minerality. The geological components of the left bank of the Rhône are more varied. There is granite soil as well as some plots covered in pebbles remaining from the glaciers. The pebbles have been rounded and polished by the Rhône and keep the heat of the day and give it back at night. This helps the concentration of sugars and aromas.

Situated between the semi-continental climate of Burgundy and the Mediterranean climate of Provence, the winters are continental: cold, wind and little rain. The summers are Mediterranean: hot with storms and little wind. Thanks to the contrast in the climate, this Syrah reveals intense aromas of red fruit and spices and a beautiful minerality.

THE VINTAGE

After the 2015 vintage, when nature was particularly generous, 2016 offers us a beautiful winemaker vintage, allowing to highlight each terroir.

LOCATION

The vineyard, composed of young vines of an average age of 15 years, is planted on terraces. It covers the hinterland of the Northern Côtes du Rhône. It is situated on localities of the Southern Rhône, Loire, Isère, northern Drôme and north Ardèche.

PROCESS

The grapes are cold-macerated before fermenting to develop the fruit. Maceration and fermentation for a fortnight with pumping over the first few days and then pumping down towards the end. Part of the wine is aged for 5-6 months in stainless steel tanks. This type of tank helps keep the freshness and fruit. The other part is aged in oak tanks for the same amount of time to help extract the tannins.



VARIETALS

Syrah 92%, Viognier 8%

TASTING

This 2016 is fruity and structured, with aromas of blackcurrants and spices. The mouth is fresh and lively. The tannins are melted and round. The balance alcohol-acidity reveals the perfect harmony of this wine. The roundness and finesse of the Viognier blends perfectly with the power and structure of the Syrah.

SERVING

This wine is to be drunk now at a temperature of 16°C.

Our food match: This wine will match simple, convivial meals such as grilled meats, cheeses or even an exotic or spicy cuisine.

REVIEWS AND AWARDS



88/100

"Opaque ruby. Ripe, smoke-accented cherry and blackberry scents and flavors, along with hints of olive and cracked pepper in the background. Juicy and supple in texture, showing good heft and a hint of bitter chocolate that carries through the nicely persistent finish, which is firmed by dusty, slow-building tannins."

Vinous, 02/04/2018

JEB DUNNUCK

88/100

"A blend of 92% Syrah and 8% Viognier, the 2016 Syrah offers a terrific bouquet of sweet black raspberry and currant styled fruits to go with plenty of spice, pepper, and floral nuances. It's medium-bodied, fresh, vibrant and juicy, with a deliciously quaffable style."

Jeb Dunnuck, 20/03/2018

